

ifia[®]JAPAN 2023
International Food Ingredients & Additives Exhibition and Conference

HFE[®]JAPAN 2023
Health Food Exposition & Conference

The 28th International Food Ingredients & Additives Exhibition and Conference

The 21st Health Food Exposition & Conference



May 17 (Wed.) , 18 (Thu.) and 19 (Fri.), 2023 Tokyo Big Sight

Organizer : Food Chemicals Newspaper, Inc.

Show Report

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Main Theme: Discoveries with a real food business is here !

<p>Show Name: ifia JAPAN 2023– The 28th International Food Ingredients & Additives Exhibition and Conference HFE JAPAN 2023– The 21st Health Food Exposition & Conference</p>		
Date: May 17 (Wed.) , 18(Thu.) and 19 (Fri.), 2023 10:00 a.m. - 5:00 p.m.	The number of Exhibitors	The number of booths
Venue: Tokyo Big Sight South Hall 1&2 / Conference Hall, Tokyo in Japan	271 companies and organization	431 booths
Organizer: Food Chemicals Newspaper, Inc.	219 companies and organization (2022)	590 booths (2022)
Endorsed by: Consumer Affairs Agency, Government of Japan / Food Safety Commission of Japan / Japan External Trade Organization(JETRO) Ministry of Agriculture, Forestry and Fisheries / Ministry of Health, Labour and Welfare / Tokyo Metropolitan Government / U.S. Embassy-Tokyo / Delegation of the European Union to Japan / Ministry of Economy, Trade and Industry / China Food Additives & Ingredients Association(CFAA) / China Health Care Association / Agricultural Trade Promotion Center Ministry of Agriculture and Rural Affairs, PRC(China)		
Sponsored by: Akk Japan Coffee Association / Association for the Safety of Imported Food, Japan / Japan Association for Techno-innovation in Agriculture, Forestry and Fisheries / Japan Caramel Industrial Association / JAPAN DIRECT MARKETING ASSOCIATION / Japan Flavor & Fragrance Materials Association / Japan Food Additives Association / JAPAN Food Hygiene Association / Japan Food Industry Association(JFIA) Japan Food Research Laboratories / JAPAN Health and Nutrition Food Association / Japan Society of Nutrition and Food Science Japanese Society of Food Chemistry / Kawasaki City Sports Association / National Supermarket Association of Japan(NSAJ) Nippon Koryo Kyokai / The Japanese Association of Food Science and Risk Analysis		
Supported by: All Japan Health and Natural Food Association / All NIPPON Spice Association / AOAC INTERNATIONAL Japan Section / Dry Mouth Society in Japan / Fera Science Ltd. / Food OFF-Flavor Study Group / Food Safety Kentei / Functional Water Foundation / Glove Hygiene Association, Inc / IFT Japan Section / Incorporated Association FOOD-KANSEI COMMUNICATIONS / Incorporated Foundation Tokyo Kenbikyo-in Institute of Food Research, NARO / Japan Accreditation Board / Japan Baking Industry Association / Japan Bentou Association / Japan Biotechnology Certification Organization / Japan Care Food Conference / JAPAN CONVENIENCE FOODS INDUSTRY ASSOCIATION JAPAN DAIRY INDUSTRY ASSOCIATION / Japan Electrolyzed Water Association / Japan Enzyme Association / Japan Extract Seasoning Association / JAPAN Food Professional Engineer Center / Japan Halal Business Association / Japan Kansui Industry Association / Japan Margarine Shortening & Lard Industries Association / Japan Ready-made Meal Association / Japan Saliva Care Association / Japan Society of Refrigerating and Air Conditioning Engineers / Japan Soft Drink Association / JAPAN STEVIA ASSOCIATION / JAPAN SUGAR REFINERS' ASSOCIATION / Japan Vegetable Protein Food Association / Japanese Association for Lactoferrin / Japanese Society for Food Hygiene and Safety / Japanese Society of Food Microbiology / Japanese Society of Mycotoxicology / National Noodle Sanitation Technology Center / Nipponham Foundation for the Future of Food / Rapid Test Study / San Shoku Kai / Slightly Acidic Electrolyzed Water Conference Sweetened Food Reserch Center / The General Incorporated Association of International Foods and Nutrition / The Japanese Institute for Health Food Standards(JIHFS) / The Licorice Industrial Association / Tokyo Metropolitan Industrial Technology Research Institute / Umami Manufactures Association of Japan / Functional Water Foundation / National Noodle Sanitation Technology Center / All Japan Health and Natural Food Association / Japan Extract Seasoning Association / Japan Kansui Industry Association /		

Number of Visitors at ifia/HFE JAPAN 2023

Date	Weather	Number of Visitors
May 17(Wed.)	Fine	8,392 (7,086)
May 18(Thu.)	Fine	8,174 (7,327)
May 19(Fri.)	Cloud/Rain	8,366 (8,284)
Total		24,932 (2022 year 22,697)

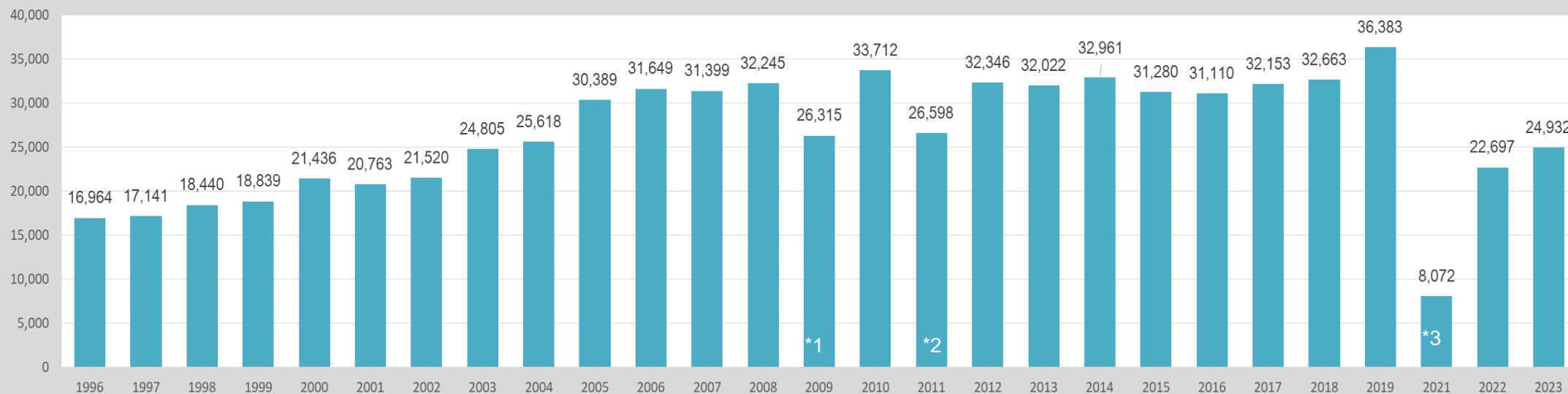


Changes in number of visitors

※HFE JAPAN has been held since 2003.

Year	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2021	2022	2023
Total	16,964	17,141	18,440	18,839	21,436	20,763	21,520	24,805	25,618	30,389	31,649	31,399	32,245	26,315	33,712	26,598	32,346	32,022	32,961	31,280	31,110	32,153	32,663	36,383	8,072	22,697	24,932

Number of Visitors by Year



*1: outbreak novel influenza *2:The Great East Japan Earthquake *3: Significant decrease in the number of visitors due to the influence of COVID-19 infection

Canceled in 2020 to prevent the spread of COVID-19 infection

To attract visitors having high level of awareness, food technology and R&D, we will continue to transmit useful information concerning food ingredients & additives and nutritional food ingredients for health through our newspaper and magazine.

Jumonji Gakuen Women's University collaboration project "Aim! New PRODUCTS" Area

As a new tasting event, a collaboration project with Jumonji Gakuen Women's University Human Life Science Department Food Development Department "Aim! New PRODUCTS" was implemented.

Students worked on food development using the materials of the exhibitors. The developed foods were distributed in limited quantities to visitors to the exhibition.

It was used as a place to promote materials provided by exhibitors.

This year, we have developed three products: "Rice Flour Udon," a unique sweet made with konnyaku and red bean paste, "Annyaku," and "Escargot Cookies" using a 3D printer.

This year's exhibitors are Nippon Paper Industries, Kimika, Chiyodagumi Corporation, and Nippon Biocon.

Exhibitors:

- BIOCON JAPAN LTD.
- CHIYODAGUMI CORPORATION
- KIMICA Corporation
- NIPPON PAPER INDUSTRIES CO.,LTD.



SDGs area

Food loss measures and sustainability to achieve SDGs (Sustainable Development Goals)

Environmentally friendly food production is required, and it has become a hot topic all over the world in recent years.

Therefore, we have set up an area where SDGs-compatible food materials, additives, and functional materials are gathered.

Exhibitors:

- AGRI CORPORATION
- ANHUI MINMETALS DEVELOPMENT I/E CO., LTD.
- Corbion Japan K.K.
- DAESANG JAPAN INC.
- Ehimepaper Manufacturing Co., Ltd.
- Fuego international.inc
- Functional Water Foundation
- FUTAMURA CHEMICAL CO, LTD.
- ICS-net Inc.
- ITOCHU SUGAR CO.,LTD.
- Japan Agency for Marine-Earth Science and Technology
- Japan Electrolyzed Water Association
- Japan Flavor & Fragrance Materials Association
- Japan Food Additives Association
- Japan Vegetable Protein Food Association
- LIANYUNGANG TIANIAN SEAWEED INDUSTRY CO., LTD.
- Kara
- KIMICA Corporation
- KIMITEX Corporation
- KOHSEI FOODS CO.,LTD.
- Kyodo Senpaku Co. Ltd
- Matsutani Chemical Industry Co., Ltd.
- Medicinal Chemistry Pharmaceutical, Co., Ltd.
- Meiji Food Materia Co.,Ltd.
- NAGAOKA CO.,LTD.
- Nissin Sugar Co., Ltd.
- SARAYA Co., Ltd.
- Shinsei Sangyo Co.,Ltd
- SMI Corporation
- Tirlán
- Yakult Pharmaceutical Industry Co., Ltd.

OEM area

In the Japanese food market, which is moving from mass products to personalization, in order to quickly develop and manufacture unique materials and products, coordination with development-type companies and cooperation with manufacturers having distinctive technologies, know-how, and equipment are becoming indispensable.

Exhibitors:

- NIPPON ZETTOC CO., LTD.
- WUXI HEXIA CHEMICAL COMPANY
- Spin Pride Co., Ltd
- Yoshimura Package Partners Co. Ltd.

Texture Assessment Creating Palatability Zone ~Quantification of taste attract attention~

Quantification of taste is key to develop food because delicious interacts some elements such as flavor, taste, texture and appearance. Exhibition space and seminar in this zone cooperated by Institute of OISHISA Science was a big success and a standing audience.

Industry-Academia-Government Collaboration/Food Regional Brand Creation Corner

Corner for reporting research results and initiatives in collaboration with universities, research institutes, national and local governments, and private companies

Exhibitors:

- Hokkaido Association for Bio-Business
- Setsuro Tech Inc.
- Nishio Shoten Co., Ltd.
- Sikoku Healthy Support Food Spread Promotion Conference
- Research Center for Medicinal Plant Resources, National Institutes of Biomedical Innovation, Health and Nutrition

Exhibitors:

- Institute of OISHISA Science
- Nippack International
- Intelligent Sensor Technology, Inc.
- SAKAI CHEMICAL INDUSTRY CO., LTD.
- MEDIA EYE CO., LTD
- YAMADEN CO., LTD.

HFE JAPAN "Ryo-Shoku-Tai-Ken" zone

In the planning areas related to health functions, the common theme is "good food and health."

Through "good" "food", the "body" is made "healthy", and it is also linked to the formation of beauty that oozes out from the inside and outside of a healthy body.

Exhibits, lectures, and presentations were given on themes that have attracted a lot of attention, such as beauty and sports (including e-sports) nutrition, where needs have changed significantly in home life, intestinal activity, immunity, and healthy brains.

Furthermore, in recent years, we will also cut into notable words such as "frailty countermeasures" and "femcare / femtech" that have suddenly emerged.



Exhibitors:

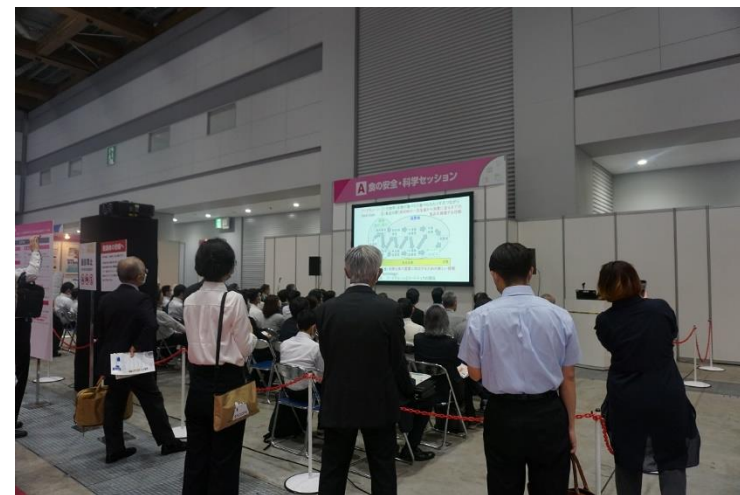
- Aokikoetsudo Inc.
- BioSafety Research Center Inc.
- DKS Co. Ltd.
- IKEDA YAKUSOU Co. Ltd.
- Integral Corporation
- Japan Health and Nutrition Food Association
- Japanese Society of Food Chemistry
- JIANGSU JUNQI BIO-TECHNOLOGY CO.,LTD
- Kirin Holdings Company, Limited.
- Metagen, Inc.
- Mitsubishi Gas Chemical Co., Inc.
- NeU Corporation
- New Drug Research Center Inc.
- Sanatech Seed Co., Ltd.
- SERVICETEC JAPAN CORP.
- St. Luke's SRL Advanced Clinical Research Center, Inc.
- The future story of foods
- TSUJI OIL MILLS CO.,LTD.
- Willfarm Co.,Ltd.

Food safety / analysis / evaluation area

The first requirement for food is safety, and then deliciousness, nutritional value, and health function. Therefore, it has been newly renewed as a "safety / analysis / evaluation area" that shows a wide range of scientific evidence. For example, microbiological tests to ensure food quality, nutritional component analysis necessary to confirm product value, deliciousness measurement, and analysis and evaluation of health functional components.

Exhibitors

- AOAC INTERNATIONAL JAPAN SECTION
- Association for Improving Trust in Food
- Association for the Safety of Imported Food, Japan
- bioMerieux Japan Ltd.
- CEM Japan K.K.
- CENTRAL SCIENTIFIC COMMERCE, INC.
- FASMAC CO.,LTD
- Fera Science Ltd.
- Food Analysis Technology Center SUNATEC
- Food Safety Commission of Japan
- Food Safety Information Network
- Food Safety Kentei
- Glove Hygiene Association, Inc.
- Human Metabolome Technologies, Inc.
- HYGIENA
- IKARI SHODOKU CO.,LTD.
- Incorporated Foundation Tokyo Kenbikyo-in
- Japan Accreditation Board
- Japan Bentou Association
- Japan Biotechnology Certification Organization
- Japan Food Hygiene Association
- Japan Food Research Laboratories
- Japanese Society for Food Hygiene and Safety
- Japanese Society of Food Microbiology
- JNC CORPORATION
- KANTO CHEMICAL CO.,INC.
- Kyowa Medical Systems Co.,LTD.
- Life-Bio plaza 21
- Meilleur Co., Ltd
- Monthly Food Safety Magazine HACCP KEIRAN-NIKU JOHO CENTER CO.,LTD
- Neogen
- Nihon BUCHI K.K.
- Nipponham Foundation for the Future of Food
- NIRECO CORPORATION
- Nishinihon Yakugyo
- NISSHO CORPORATION
- NV DEVICES Co.,Ltd.
- Osaka Research Institute of Industrial Science and Technology
- Rapid test study
- SIBATA SCIENTIFIC TECHNOLOGY LTD.
- Tebiki, Inc.
- Work Solution Co.



11 tips for developing low-salt foods
Activation of the nervous system by natural products classified as non-pharmaceuticals -from basic research to clinical study-
Activities for the indication guidelines of the products which professes itself to be autophagy
Albumin fusion with human lactoferrin shows its enhanced anti-proliferative activity against cancer cells
Analysis of lactoferrin-glycan interaction using glycan microarray and its application to anticancer and neuroregeneration
Antibiotic resistance in Japanese aquaculture.
Application of functional saccharides and sweeteners in cookery science
Autophagy Research in Food Science and its Application to University-launched Ventures
Autophagy: toward the realization of a "society of health and longevity"
Bases and Applications of Lactase and Other Enzymes for Dairy Products - Booming Lactose-Free Dairy Markets -
Basics and Applications of Enzymes for Confectionery and Baking
Better dietary habits makes a better vision for your lifetime!
Bile acid metabolites of gut microbiota could regulate physiology and pathophysiology
Bone Anti-Aging Frontline
Business Potential of Entomophagy from a Legal Perspective
Changes in nutrition composition analysis methods due to the revisions of Food Labeling Standards
Characteristics of Agar and Konjac products and their application in "sustainable foods"
Consider the 100-Year Life from the viewpoint of 'Oishisa'
Constructing a social infrastructure for quality management expanding from a food infrastructure
Contamination of Anisakis in sea foods.
Countermeasures against fecal-oral infections and aerosols
Current situation and future of the Plant-Based Food Market and how to approach for it
Decontamination using chlorine dioxide gas in food factories in the United States of America.
Dementia prevention by good foods and dietary supplements
Development of a self-care diet based on a health survey
Development of meat substitute using koji mold – Potential of mycoprotein
"Diet and lifestyle vs. anti-aging drugs, supplements, and stem cell therapy
Which enables rejuvenation and longevity?"

Effects and efficacy of dietary fiber of barley (glutinous barley) for modern people that Jikei University wants to convey
Ensuring fishery products safety: Hazards and risk management
EU's Farm to Fork strategy
Exercise and nutrition (food) for health promotion New evidence of health promotion by exercise and nutrition (food)
Expectations and challenges for femcare and femtech in women's health
Eye is an window of systemic glycation status.
FAPAS, the international food analysis proficiency test.
Food and affection: support of oxytocin action by RAGE
Food and glycative stress: Challenging dementia
Food and glycative stress: Suppression of glucose spikes
Food Ingredients for Improvement of Cardiovascular disease Risk.
Foods with function claims open up the future.
FoodTech Products and their Food Safety Assessment
Functional flavors to take an important role in various salt reduction foods
Functional foods and nutrients expected to enhance brain function
Fundamentals and considerations for nutrient analysis(From a field perspective)
Geriatric diseases, frailty and nutrition
Good Less-Salt Diet~Hypertension and Salt~
Greetings from the chairman of Japanese Association for Lactoferrin
Health Functions of Soybeans as a Sustainable Protein Source -Renoprotection-
Importance of dietary habits in preventing frailty
Inhibition of melanogenesis by lactoferrin
Introduction of "FDA Fish and Fishery Products Hazards and Controls Guidance"
Introduction of enzymatic application technology for processed meat and fish products
Introduction of enzymes useful for processing vegetables and fruits - Use in vegetable residues, fruit juices, and softening foods
Introduction of food-microbiological inspection and one of useful educational program
Introduction of Morinaga Lactoferrin
Introduction of the Taste Sensing System TS-5000Z and the applications.
Latest research on urolithin A, a food material that induces autophagy
Latest trends in food labeling
Lifestyle-related diseases start in the fetal period. - The impact of the intrauterine hyperglycaemic environment on the children of the next generation. -
Listeria management in the spotlight again
Measurement of autophagic activity and initiatives in the food business
Method for improving the texture of high-protein foods by Alginate.
Multifaceted approach to food allergy countermeasures.
Myokines that regulate quality and quantity of skeletal muscles.

Our efforts for best hospital food in Japan
Overview of JFS-B Standard and the Application in Seafoods Industry
Past, Present and Future of Insect Food~From the forefront of dissemination and enlightenment~
Perception of MSG (umami seasonings) in Japan and abroad - From the perspective of efforts to solve food and nutrition issues
Plant Based Protein Trends and IFF Solutions
Possibilities and Practices of Individualized and Stratified Nutrition Based on Precision Nutrition
Potential use of Adiponectin in the clinical field.
Proposal of low-salt foods using SERGIO I and SERGIO II
Rare sugar research was originated and is developing in local area
Recent Advances in Research and Development of Oral Function
Re-discovery of Central Nervous System by Tissue-clearing Technology “Scale”
Reduction of in-process losses with bakery improvers
Reviewed and Recognized (R2): Newly launched validation program from the AOAC RI
Roles of bone hormone, osteocalcin for anti-aging effects
Safety and Usefulness of flavorings
Saliva for Oral Health
Salty taste intensity in older adults
Science-based probiotics
Sourdough enhances the added value of bread –taste and health-
Strategies for inhibiting AGE formation and promoting degradation based on the quantitation of AGEs in vivo
Study of SNPs related to visceral fat reduction effect of lactoferrin
Sugarcane Extract and Bamboo Fiber to improve flavor texture of Plant-based meat.
Taste controlling technology using transcutaneous electrical stimulation.
The basics of enzyme and the latest enzyme applications for non-dairy milk and anti-retrogradation for cooked rice
The Current Situation and Future Outlook of the Insect Food and Feed Business.
The Development of Japanese Food as the top diet for world longevity
The essence of sustainability learned from JAPAN SDGs Award Winning company
The front line of frailty prevention: Frailty and Nutrition; from infants to the elderly
The taste improvement effects of plant-based protein using stevia
The unique features of ISSN (International Society of Sports Nutrition) certification programs
To prevent eye aging and keep your eyes healthy and looking good all the time
Usefulness of flavorings
Vegetable Protein Foods: History, Utilization, Nutritional and Physiological Functions
Visualization of the saltiness enhancement effect using taste sensor
What is needed to ensure the reliability of nutritional composition analysis.



Total:277 sessions

At the ifia/HFE JAPAN Awards, one of the 271 exhibiting companies was selected as the highest award based on the votes of the visitors and the examination by the selection committee. In addition, two companies were awarded the Product Excellence Award, two companies received the Technical Award, two companies received the Best PR Award, and three companies received the Judge's Special Award.



◆ The Best Exhibitor of ifia/HFE JAPAN 2023 ◆

Among the exhibitors, the best companies in products and technologies

INA FOOD INDUSTRY CO.,LTD.

Effective exhibition that can only be seen face-to-face, where you can experience, see, and taste.

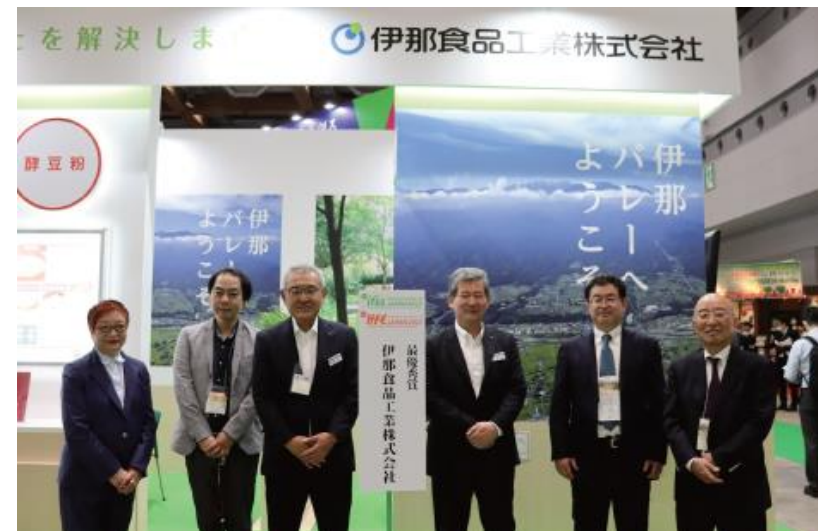
INA FOOD INDUSTRY CO.,LTD. offers tastings, gel samples, panels and videos.

It was an effective exhibition that can only be seen face-to-face, where you can experience, see, and taste.

New product "ULutra Agar TR" and "Ultra Agar SV", mineral-rich sea salt "Nu Chimasu", salt-free soybean powder seasoning "fermented soybean flour", etc. garnered a lot of attention. Characteristic gel with lower jelly strength than conventional agar "Ultra agar SV 100" and "Ultra agar TR 100" was unveiled for the first time. Okinawa's sea salt "Nuchimaa" contains the world's largest number of minerals. The company will begin full-scale sales of products for commercial use in this summer and explained the features of the product.

In addition, they appealed that Salt-free seasoning "fermented soybean powder", soybeans and rice are fermented, aged, and powdered, improves the flavor of the final product and masks it.

Plant-based food Konjac ingredients was promoted as a material that contribute to improved texture and also to the deliciousness of frozen foods. This ingenious exhibit attracted many visitors.



◆ The Best Product Prize ◆

~Among the exhibitors, companies with particularly good products~



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ADM Japan Ltd.

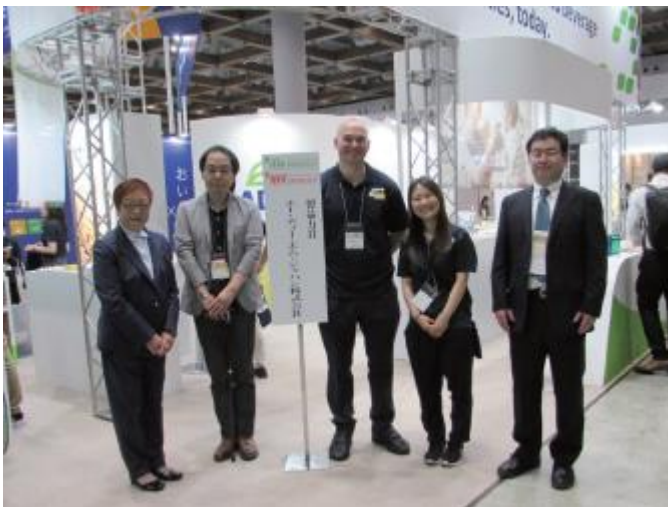
Extensive display of natural products

ADM Japan introduced a variety of products such as plant-based protein ingredients and carob syrup made from soybeans and peas, and citrus fragrances using natural ingredients, and won the Product Excellence Award.

We distributed various samples such as plant-based meat, granola, and beverages that effectively used the products, and proposed specific application methods.

At the booth, we effectively promoted the attractiveness of our products through tastings of plant-based soboro (minced soybean paste) made from plant-based protein ingredients and plant-based milk.

In addition, red wine flavor, lemon flavor, offers non-alcoholic beverages that combine natural flavors such as Pepper Booster Flavor and various ingredients. Many visitors were interested.



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UNITEC FOODS CO.,LTD.

DHA and hydroxyapatite are evaluated

UNITEC FOODS touted DHA powder and food-grade hydroxyapatite. The booth was always full of people, and its popularity was evident. "DriphormHiDHA50" and "DriphormHiDHA360" to be sold are products imported from Nu Mega in Australia.

Patented microcapsules Omega-3 fatty acids are pulverized using a technology that protects them from oxidation and provides sensory evaluation stability.

On the other hand, "Clear Apatite" is an eggshell-derived hydroxyapatite manufactured by Bioapatite Co., Ltd. (Hikone City, Shiga Prefecture).

This product is expected to have functions such as adsorption of colored substances on the tooth surface, adsorption of biofilm, adsorption and deactivation of oral bacteria, modification of the tooth surface, and restoration of enamel.



◆ The best technology Prize ◆

~Among the exhibitors, companies with particularly good technology and R&D~



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Mitsui DM Sugar Co.,Ltd.

Support problem solving

DM Mitsui Sugar Co., Ltd., which won the Technical Award, created a space to approach the troubles of food development.

For example, the brain's sustained energy and dietary fiber increase the yield! A large copy of each product was posted in the booth.

Botanical colors were used to create an open atmosphere, and balloons that caught the eye of visitors were also displayed.

The products on display included "Palatinose," which is a sustainable energy source, "sugar cane extract," which is effective in masking soybean odors, and "bamboo fiber," which is useful in improving the texture of plant-based foods (PBF).

In particular, sugar cane extract and bamboo fiber attracted the attention of visitors who were considering the development of PBF.



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Morishita Jintan Co.,Ltd.

Seamless capsule technology attracts attention

Morishita Jintan, who received the HFE Technical Excellence Award, set up four booths in the middle of the HFE venue.

While the company develops consumer products such as "Gintsu Jintan" and "Bifina", in recent years the B to B field such as seamless capsules and ingredients for food with functional claims is also doing well.

In addition, seamless capsule technology that can give various functions to the film, and materials for food with functional claims such as rosehip extract, salacia extract, blackcurrant extract polyphenol, etc. were introduced in the booth.



◆ The Best Promotion Prize ◆

~Among the exhibitors, companies with particularly good promotion~



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San-Ei Gen F.F.I., Inc.
Support problem solving

San-Ei Gen FFI won the Best PR Award for its exhibition concept that was easy to understand for visitors.

The theme of the exhibition was "Creating the Future of Food ~Solution Library~" and represented "a library for food developers to solve problems".

The overall image is constructed with a color scheme based on SDGs colors.

The space is effectively used with an exhibition that imitates three huge open books.

It was unique in expressing the feeling of a "library".

The "three books" include "Deliciousness x Nutrition and Health" and "Deliciousness x Nutrition and Health".

"Sustainability", "Food additives x problem solving, tea x analysis power", the role and importance of food additives and the company's problem-solving ability were introduced in an easy-to-understand manner from a wide range of perspectives.



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Oryza Oil&Fat Chemical Co.,Ltd
13 ingredients and 20 health claims

Oryza Petrochemical won the Best PR Award from HFE.

The number of products for food products with functional claims has increased year by year, and this year there were 13 ingredients and 20 health claims, attracting the attention of visitors at the exhibition hall.

The company has a wide range of materials that are compatible with food with function claims, and has recently accepted rice bran oil, and is focusing on expanding sales.

Also, a new product, "Saffleep," a saffron extract that has the functions of "improving the quality of sleep" and "maintaining the motivation necessary to get things done" was introduced.



◆ the Jury's Special Award ◆

Exhibitors with exceptional potential for exhibiting items



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NIPPON PAPER INDUSTRIES CO., LTD.

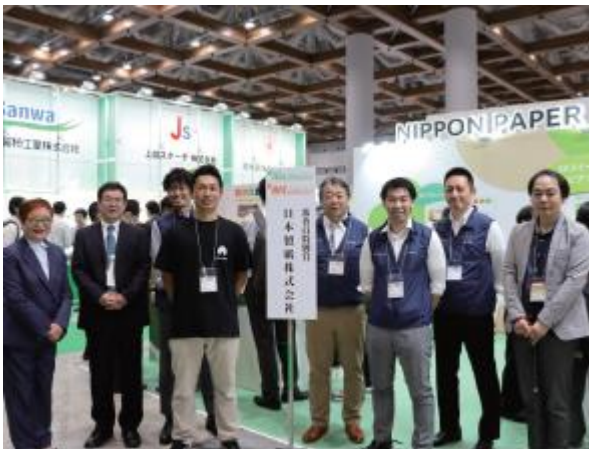
Abundant recipe proposals

Nippon Paper Industries promoted the functionality of cellulose nanofiber "cellenpia[®]", and also introduced its own materials such as powdered cellulose, CMC, and stevia.

The uniformity of the booth design and abundant recipe proposals were also highly evaluated. cellenpia[®], which was highly evaluated by the judges this time, has excellent water retention and shape retention, and is suitable for improving texture and physical properties.

In addition, it is easy to use because there is no viscosity change or stickiness due to temperature.

At the venue, there were also proposals for partial substitutes for eggs and locust substitutes, which have been soaring recently.



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Ehimepaper Manufacturing Co., Ltd.

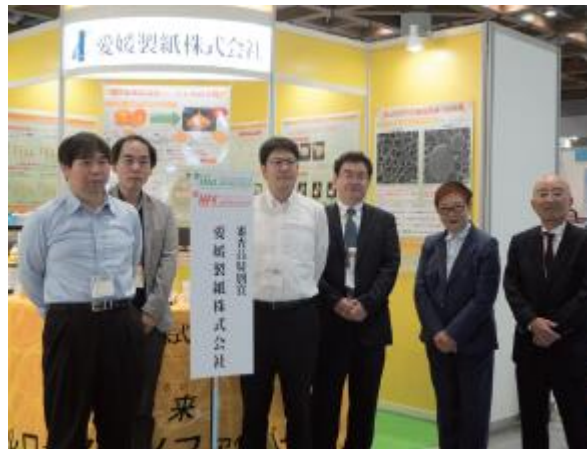
Citrus-derived cellulose nanofiber

Ehime Paper Co., Ltd., which was selected for the special judges' prize for its first exhibition this time, attracted attention with its citrus-derived high-performance paste "MaCSIE."

This product is a "cellulose nanofiber material" that is made into a paste from the residue left after squeezing Ehime's specialty citrus.

In addition to the physical property effects and stability peculiar to fine structures, the flavor and functional ingredients derived from citrus, which is the raw material, are also included as they are, and further applied research is expected.

Aiming for use in food and cosmetics, it was introduced as an eco-friendly material that makes use of local agricultural products.



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TOKAI BUSSAN Co.,LTD

From seasonings to health functionality

Tokai Bussan announced the results of the development of "healthy functional seasonings" that it has been working on for some time.

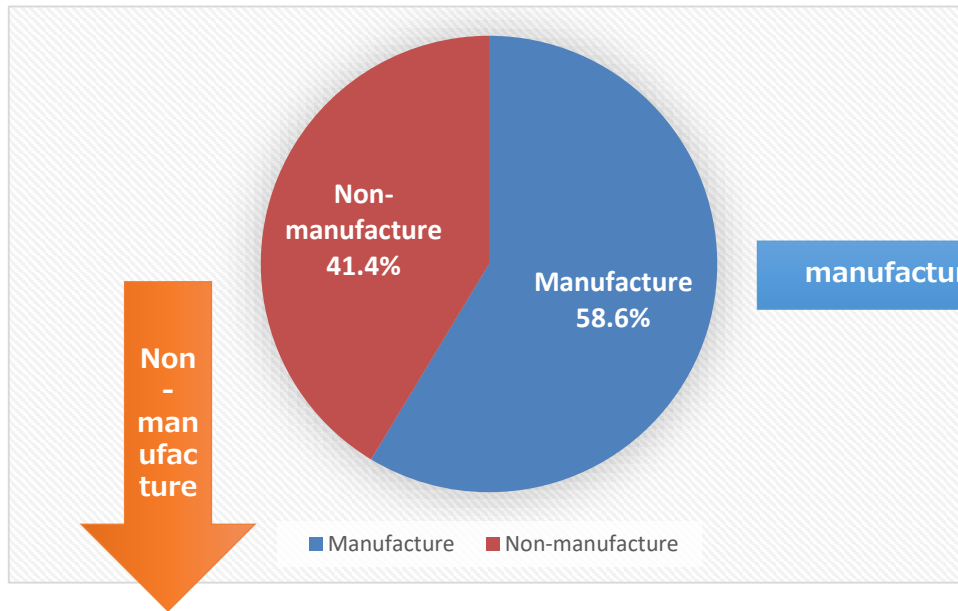
In addition to imidazole dipeptide (carnosine / anserine), which is attracting attention as an anti-fatigue and anti-cognitive function measure, the exhibition focused on uniquely extracted and refined materials such as vegetable extract powder containing ingredients such as quercetin and GABA, which have been increasing in market demand in recent years. .

The fact that the technology cultivated over many years in seasoning is utilized in the development of functional ingredients was highly evaluated and won the Judge's Special Award.

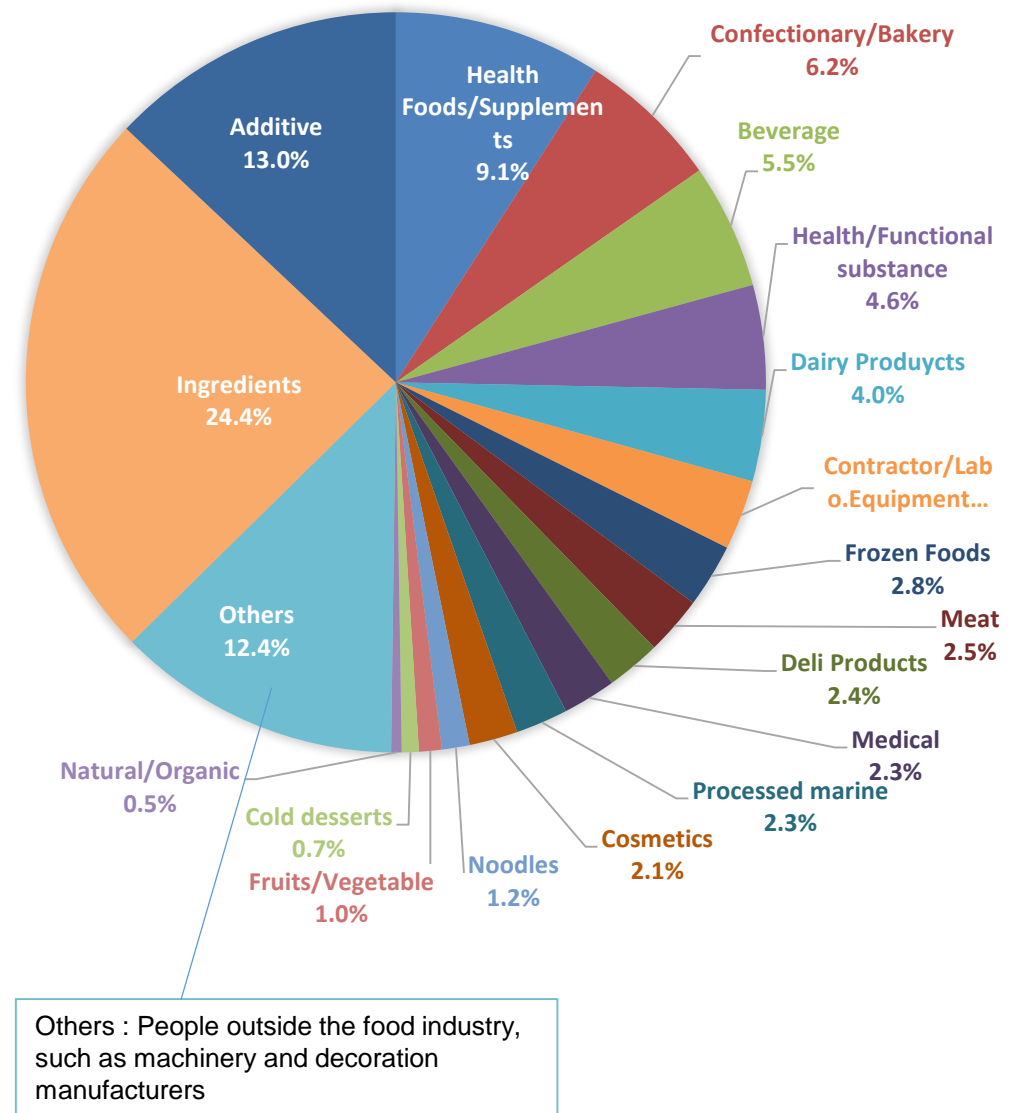
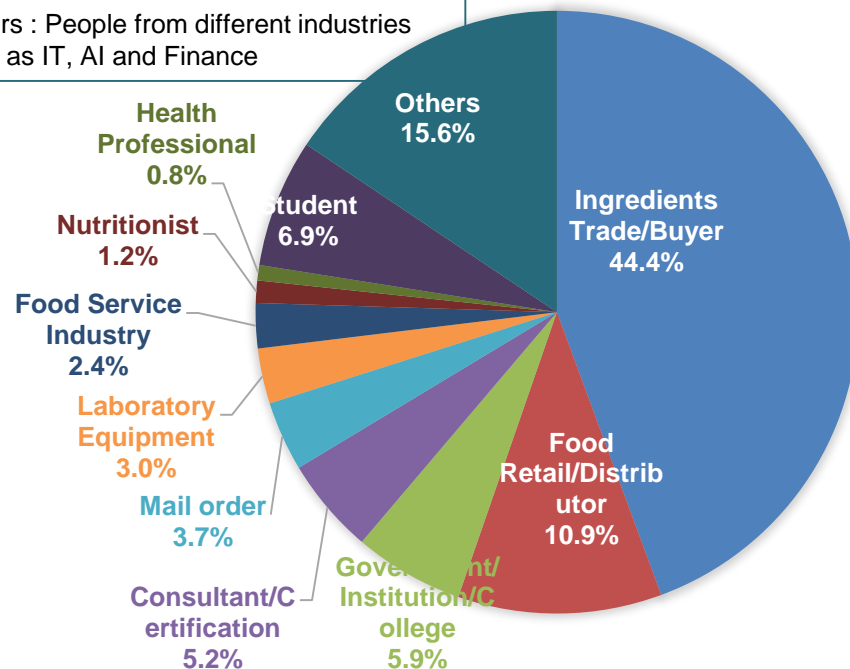


1. Industrial Classification

Breakdown

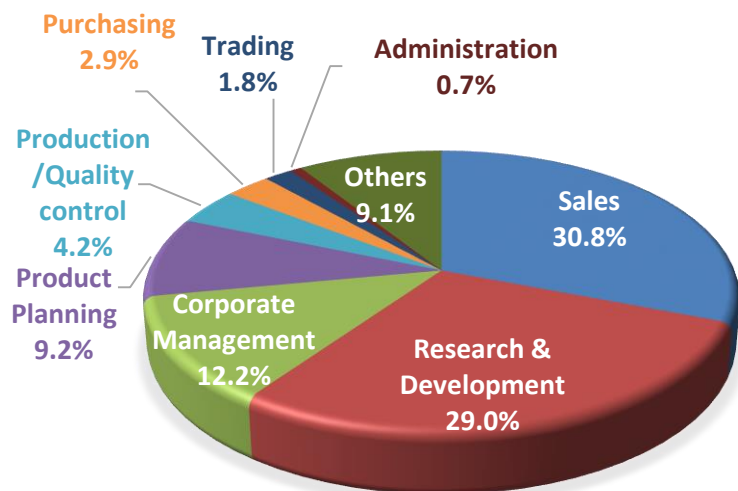


Others : People from different industries such as IT, AI and Finance

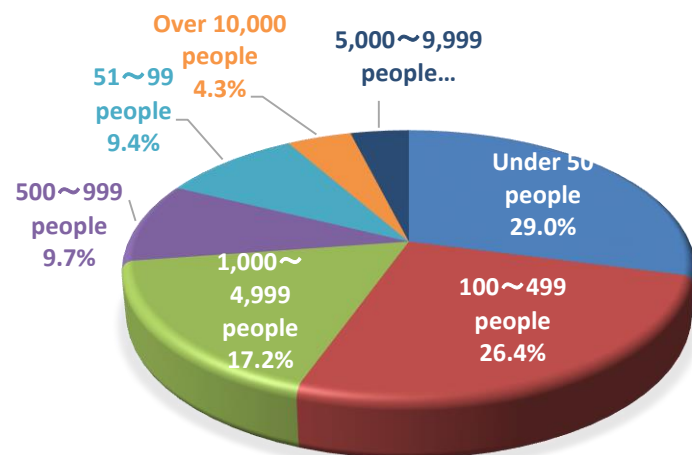


Others : People outside the food industry, such as machinery and decoration manufacturers

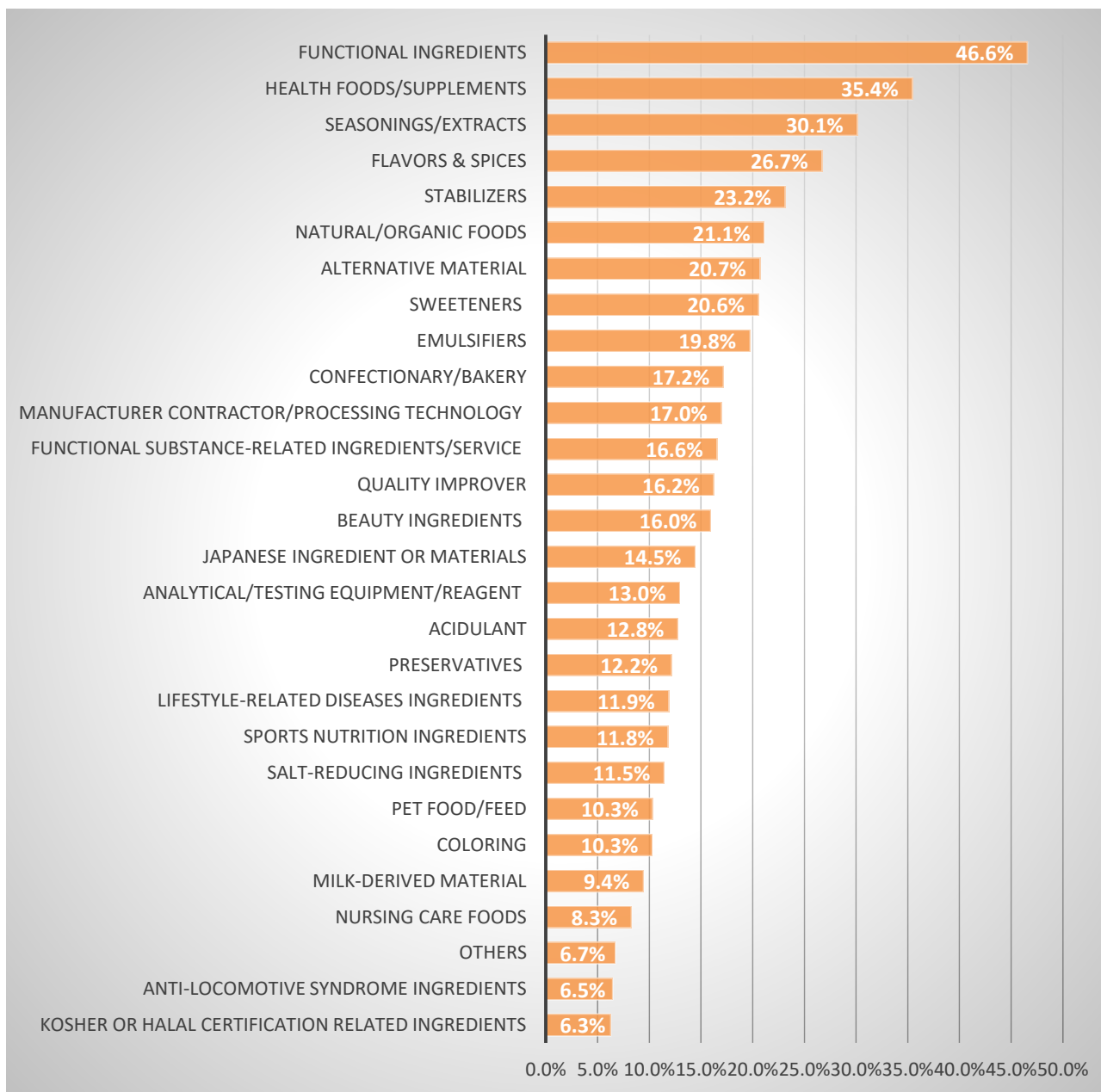
2. Department



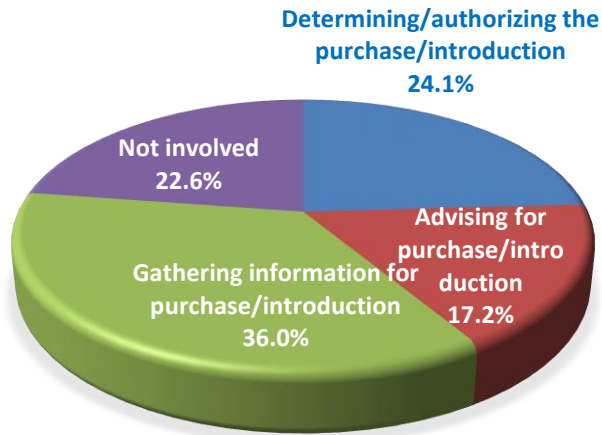
3. Number of Employees



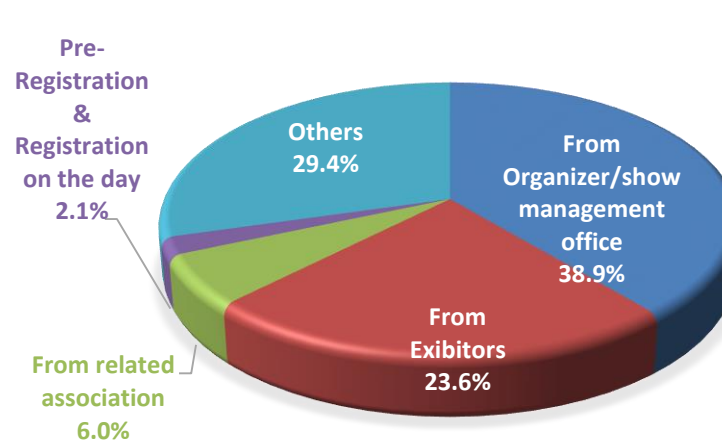
4. Exhibit products you are interested (multiple answers allowed)



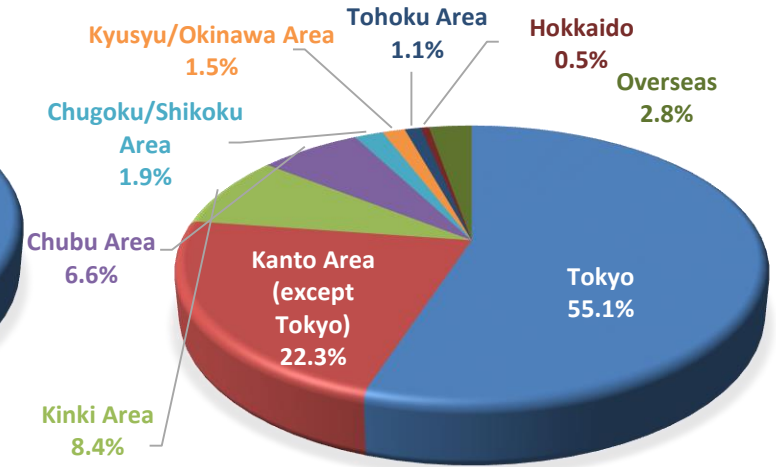
5. Are you involved in introducing new products/services of your company?



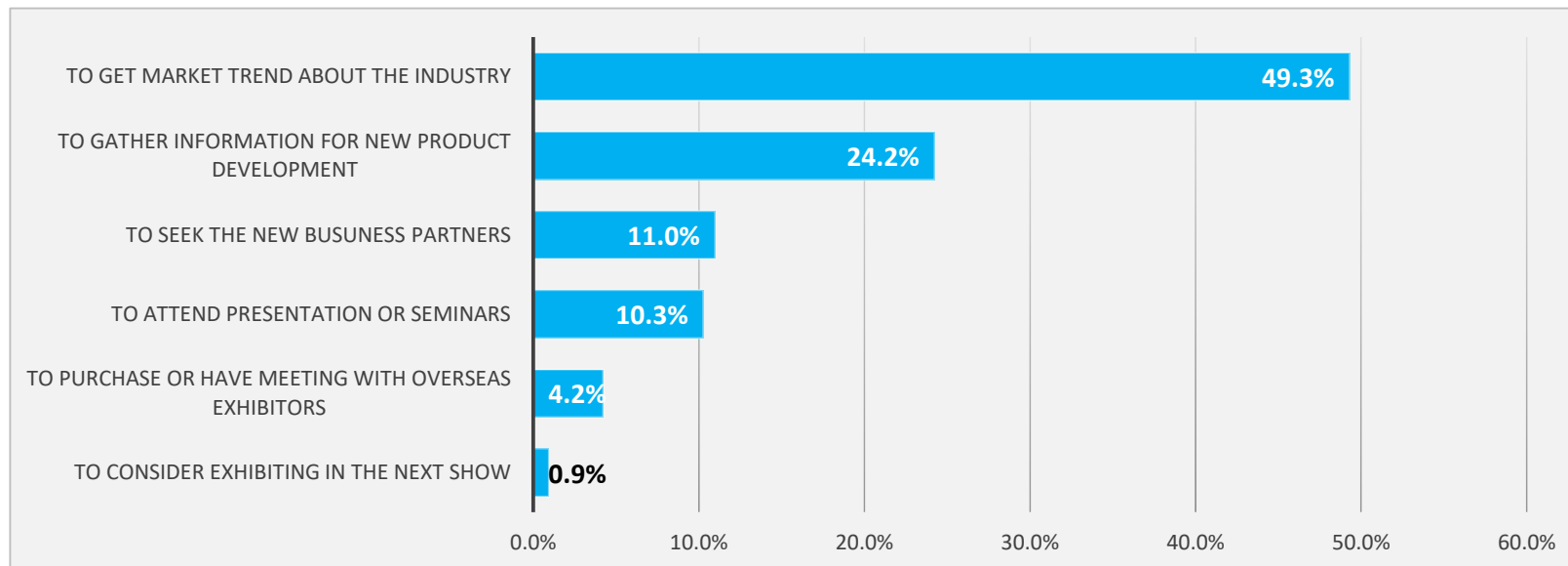
6. How did you get your admission ticket?



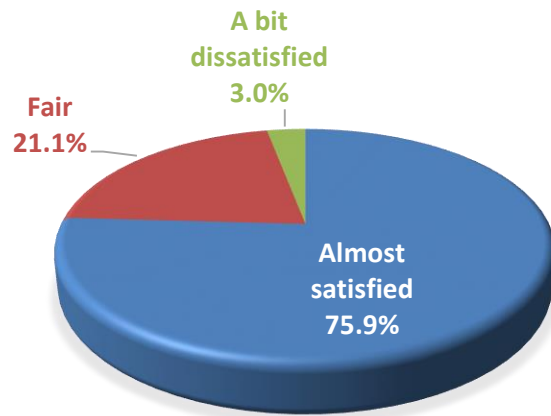
7. Area



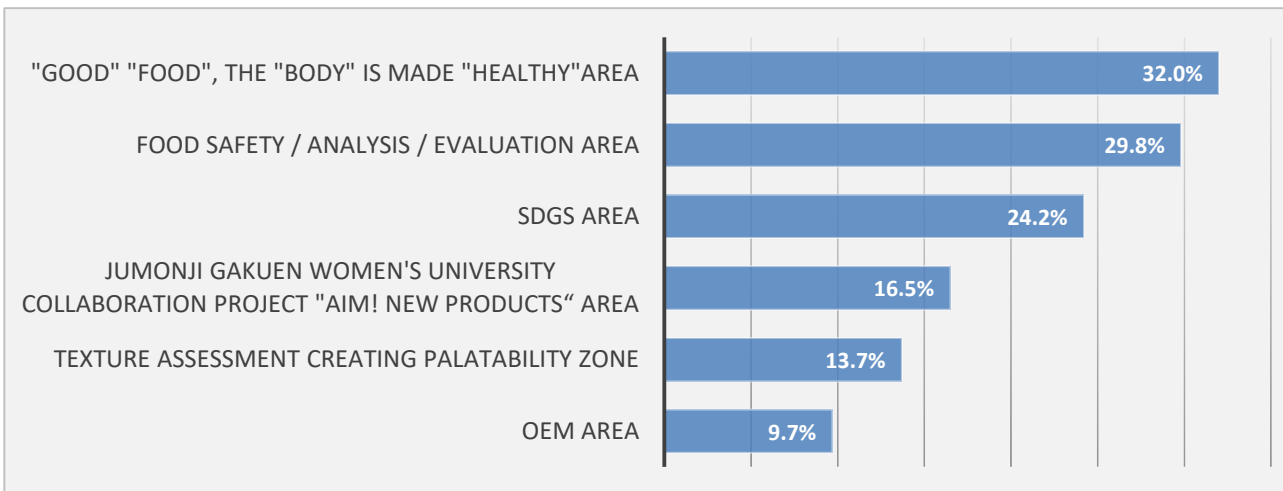
8. Purpose of visit (multiple answers allowed)



9. Are you satisfied with this show ?



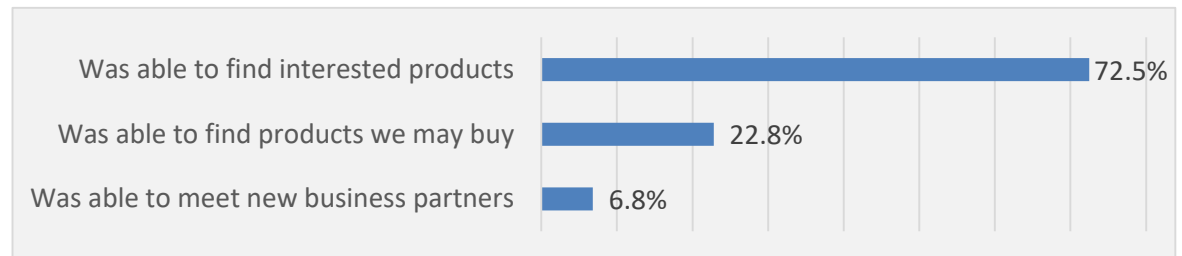
10. Specialized zone you were satisfied with (multiple answers allowed)



Topics we would like to see covered in the future:

Regarding materials and products related to shelf life, regulations to be aware of when exporting food overseas, and confirmation methods, the difference between overseas and domestic approval, Update of international harmonization of food additives, Autophagy in neuroscience, Function labeling notification, the latest information on food tech and its impact on the food industry, Allergy Labeling and Management Law, Relationship between intestinal microflora and the oral cavity, Upcycle, The future of unused and unused food ingredients and additives, NAMPT/NMN, NAD, Algae functional substance, Food texture improver, etc.

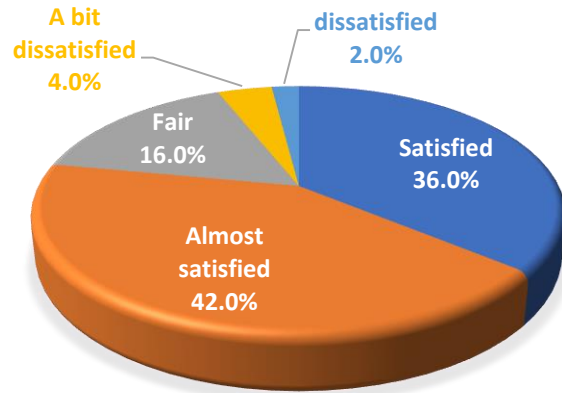
11. What was a good point of the show? (multiple answers allowed)



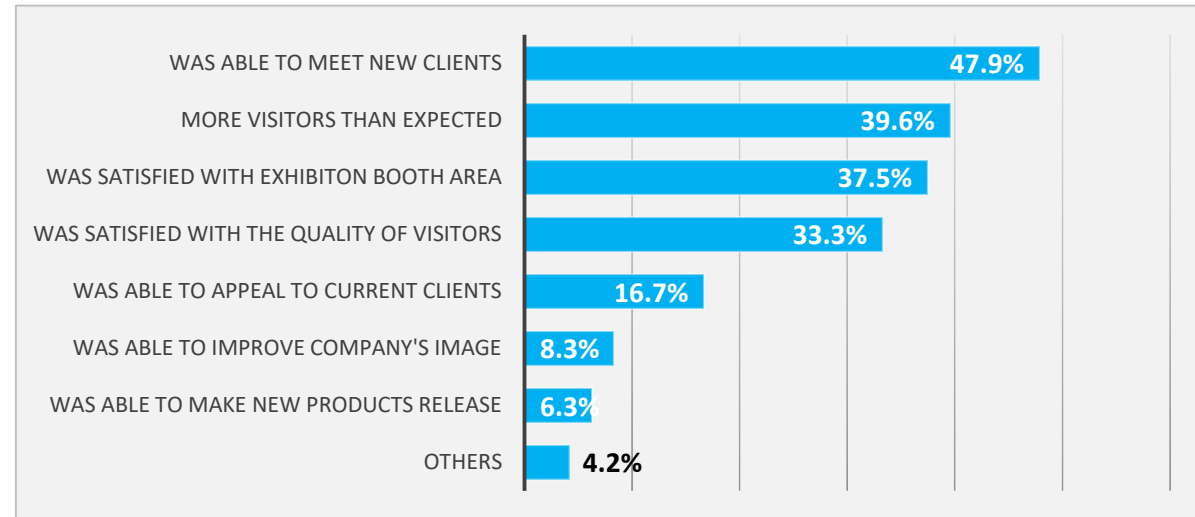
12. Visitor's comment (Excerpt)

- ✓ There was a lot of product information on the market for the first time, which was helpful.
- ✓ The number of presentations was small, but I would like to see more.
- ✓ It was smaller than I thought, but I was able to gain various knowledge such as new products, thank you.
- ✓ I participated for the first time, but I found fields and products that I was interested in, and learned a lot.
- ✓ I had an opportunity to talk with an exhibitor in the area project, and I wanted to participate again.
- ✓ I'm glad there was a product I wanted to consider purchasing.
- ✓ The South Hall was a little hard to find and felt far away.
- ✓ It was easy to understand because I could actually taste the food and see for myself.
- ✓ I remember that there were more exhibitors at the pre-corona event, so I felt a little unsatisfactory.
- ✓ I was able to find materials with various shapes, and it was fun because there were technologies that would be useful in examining new food inspection methods.
- ✓ I want to see materials and products related to shelf life.
- ✓ The product developed by a student at Jumonji was very good. The udon noodles are smooth and easy to eat.
- ✓ I'm a new employee, but I learned a lot. thank you.
- ✓ It is difficult to pass through places where there are many people standing still, so please take measures such as preventing them from spreading.

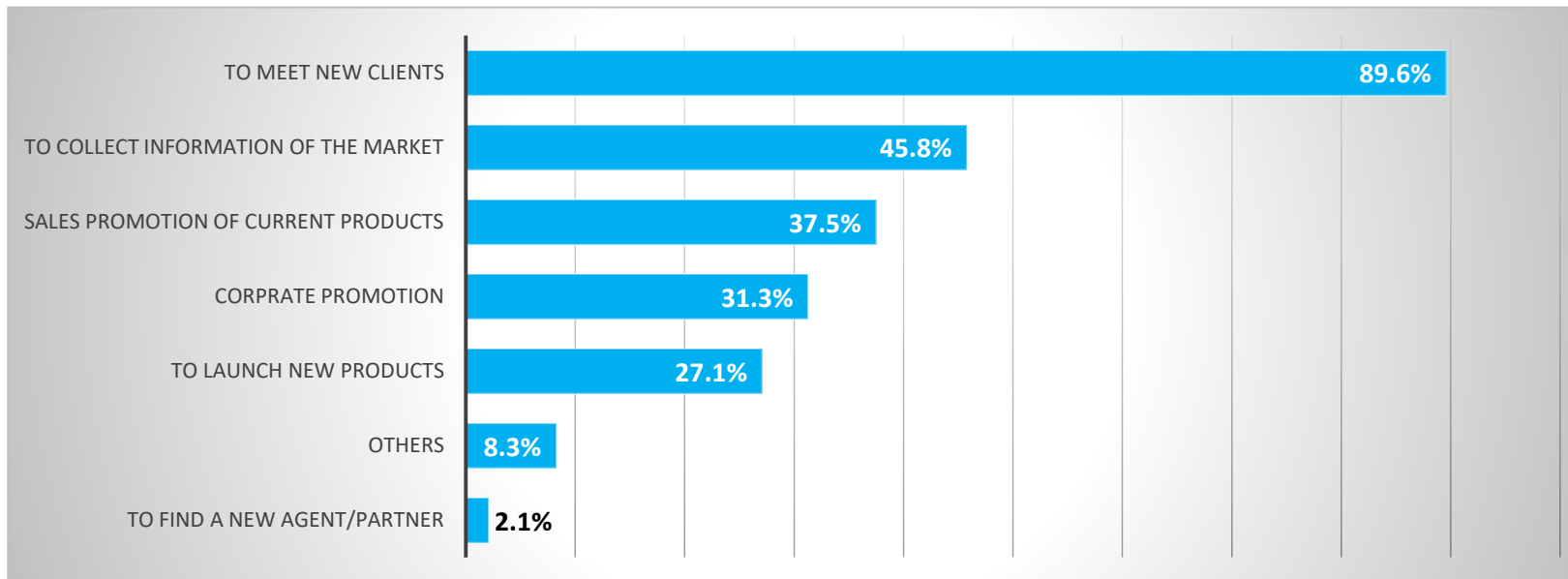
1. Are you satisfied with the show ?



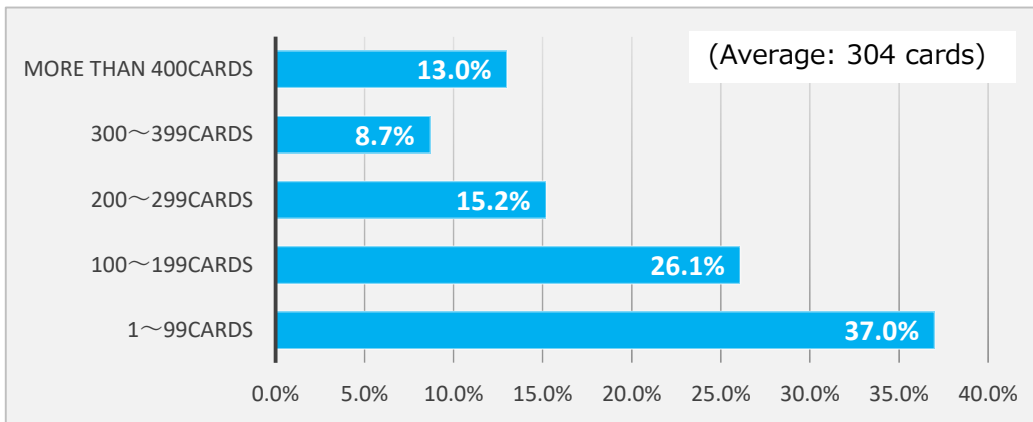
1-1. Reason of satisfaction (multiple answers allowed)



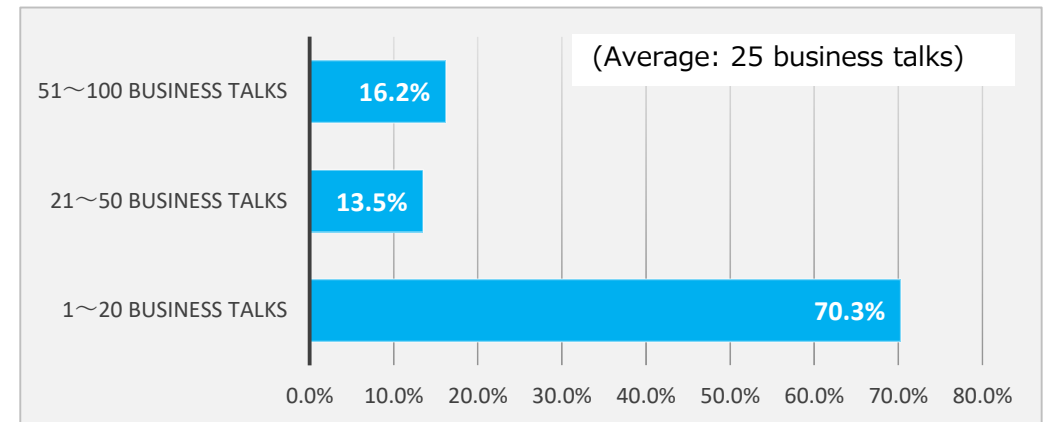
2. Purpose of your exhibiting (multiple answers allowed)



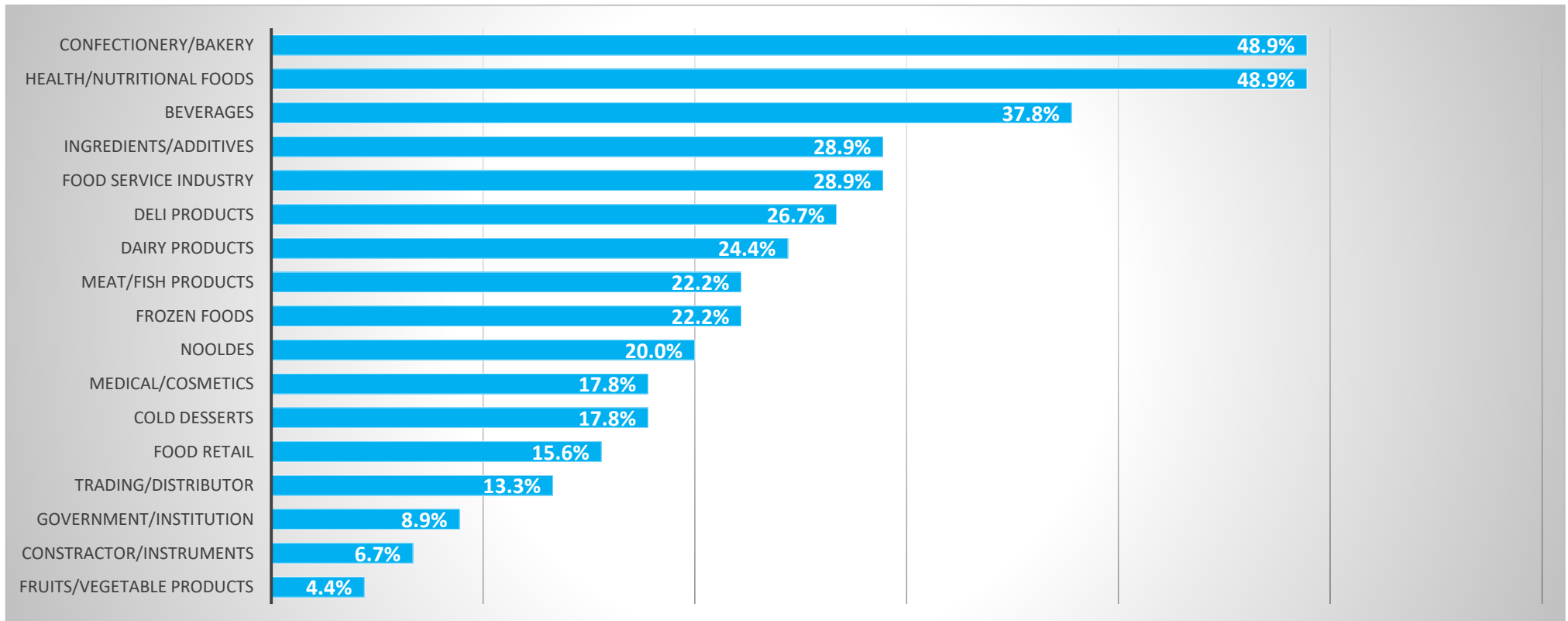
3. Number of business card obtained during the show



4. Number of business meeting during the show



5. Type of visitors' industry to be strengthened in the future (multiple answers allowed)



Adinop Co., Ltd.
 ADM Japan
 AGRI CORPORATION
 AJINOMOTO AGF,INC.
 Ajinomoto Co., Inc.
 Aker BioMarine Japan K.K.
 AKITAMEIJYO CO.,LTD
 Amano Enzyme Inc.
 Angel Yeast Co.,Ltd.
 AOAC INTERNATIONAL JAPAN SECTION
 Aokikoetsudo Inc.
 ARKRAY Group Karada Lab
 Association for Improving Trust in Food
 Association for the Safety of Imported Food,Japan
 Association of Monascus Color
 B Food Science Co., Ltd.
 BANSYU CHOMIRYO CO., LTD.
 BIOCON JAPAN LTD.
 BIOFAC JAPAN LTD.
 bioMerieux Japan Ltd.
 BioSafety Research Center Inc.
 Bonito Foods Co.,Ltd
 CBC Co.,Ltd.
 CBC Corporation India Pvt. Ltd.
 CCPIT LIGHT INDUSTRY SUB-COUNCIL
 CEM Japan K.K.
 CENTRAL SCIENTIFIC COMMERCE, INC.
 Chemicaldaily Regulatory Info-Center Co., Ltd.
 CHIYODAGUMI CORPORATION
 Combi Corporation
 Corbion Japan K.K.
 COSMO CO.,LTD.
 CSM Ingredients
 DAESANG JAPAN INC.
 DAMEERAE CO., Ltd.
 DKS Co. Ltd.
 Echigo Yakuso Co.
 Ehimepaper Manufacturing Co., Ltd.

EP Mediate Co.,Ltd.
 FASMAC CO.,LTD
 FATHIL INTERNATIONAL PROJECTS LTD
 FEDERATION OF FISHERIES ORGANISATIONS
 UGANDA

 Fenchem Inc.
 Fera Science Ltd.
 Food Analysis Technology Center SUNATEC
 Food Chemical Newspaper Inc.
 Food Safety Commission of Japan
 Food Safety Information Network
 Food Safety Kentei
 Fuego international.inc
 Fuji chemical Industries Co.,Ltd
 Functional Water Foundation
 FUTAMURA CHEMICAL CO, LTD.
 GELITA Japan Inc.
 GENUINE R&D Co.,Ltd
 Glanbia Japan K.K.
 Glove Hygiene Association, Inc.
 GODO SHUSEI CO., LTD.
 Golden Kelly Pat.Flavor Co.,Ltd
 GSI Creos Corporation
 GSI Creos Corporation
 Gushen Japan Limited
 Hakata Salt Co., Ltd.
 HAKUTSURU SAKE BREWING CO.,LTD.
 Handyware Japan Incorporation
 Higuchi Inc.
 Hokkaido Association for Bio-Business
 Human Metabolome Technologies, Inc.
 HYGIENA
 ICS-net Inc.
 IKARI SHODOKU CO.,LTD.
 IKEDA YAKUSOU Co. Ltd.
 IMURAYA FOODS CO.,LTD.
 INA FOOD INDUSTRY CO.,LTD.
 Incorporated Foundation Tokyo Kenbikyo-in

INNER MONGOLIA HUAOU STARCH
 INDUSTRY CO.,LTD
 Institute of OISHISA Science
 Integral Corporation
 integrate co.ltd.
 Intelligent Sensor Technology,Inc.
 IRIS JAPAN Co., Ltd
 ITALGEL
 ITOCHU SUGAR CO.,LTD.
 IZUMI FOODS Co.,Ltd
 IZUMI TRADING Co.,Ltd
 Jamkichi-foods Co.'Ltd.
 Japan Accreditation Board
 Japan Agency for Marine-Earth Science
 and Technology

 Japan Analytical Instrumentsmanufacturers'
 Association

 Japan Autophagy Consortium
 Japan Bentou Association
 Japan Biotechnology Certification Organization
 Japan Business Association for Carotenoid
 Japan Electrolyzed Water Association
 JAPAN EXTRACT SEASONING ASSOCIATION
 Japan Flaver & Fragrance Materials Association
 Japan Food Additives Association
 Japan Food Hygiene Association
 Japan Food Processing Consultant's Center
 Japan Food Research Laboratories
 Japan Halal Business Association
 Japan Health and Nutrition Food Association
 Japan Marahnatural Co., Ltd.
 Japan Stevia Association
 Japan Stevia Association
 Japan Vegetable Protein Food Association
 Japanese Association for Lactoferrin
 Japanese Society of Eucommia

Japanese Society for Food Hygiene and Safety
 Japanese Society of Food Chemistry
 Japanese Society of Food Microbiology
 JIANGSU JUNQI BIO-TECHNOLOGY CO.,LTD
 JNC CORPORATION
 JOETSU STARCH CO.,LTD.
 KAMEDA SEIKA CO., LTD.
 KANTO CHEMICAL CO.,INC.
 Kara
 Kewpie-jyozo co., Ltd.
 Kikkoman Food Products Company
 KIMICA Corporation
 KIMITEX Corporation
 Kirin Holdings Company, Limited.
 KOBE CHEMICAL CO.,LTO
 KOHSEI FOODS CO.,LTD.
 KOKUYO Co.,Ltd
 Koyo Mercantile Co.,Ltd.
 Krill Association
 Kyodo Senpaku Co. Ltd
 Kyoritsu Bussan Co., Ltd.
 Kyowa Medical Systems Co.,LTD.
 Life-Bio plaza 21
 LIVES INC.
 MARINE SCIENCE Co., Ltd.
 Marubeni Corporation
 MARUZEN FOOD INDUSTRY CO.,LTD.
 Matsutani Chemical Industry Co., Ltd.
 MEDIA EYE CO.,LTD
 Medicinal Chemistry Pharmaceutical, Co., Ltd.
 Medience Corporation
 Meiji Food Materia Co.,Ltd.
 Meilleur Co., Ltd
 Metagen, Inc.
 Microfoods Japan Co.Ltd
 Minitel Japan
 MITEJIMA CHEMICAL CO.,LTD.
 Mitsubishi Corporation Life Sciences Limited

Mitsubishi Gas Chemical Co., Inc.
 Mitsui DM Sugar Co.,Ltd.
 Miyako-Nios Ltd.
 Monthly Food Safety Magazine HACCP
 Morishita Jintan Co.,Ltd.
 MSC Co., Ltd.
 NAGAOKA CO.,LTD.
 NAKANO BC co.,Ltd.
 NANZAN-EN TEA CORPORATION
 Neogen
 Nestle Japan
 NeU Corporation
 New Drug Research Center Inc.
 Nexira K.K.
 Nihon Advanced Agri Co.,Ltd
 NIHON BERUMU CO.,LTD
 Nihon BUCHI K.K.
 Nippack International
 NIPPON PAPER INDUSTRIES CO.,LTD.
 NIPPON ZETTOC CO., LTD.
 Nipponham Foundation for the Future of Food
 NIRECO CORPORATION
 Nishinohon Yakugyo
 Nishio Shoten Co., Ltd.
 NISSHO CORPORATION
 Nissin Sugar Co., Ltd.
 Nitta Gelatin Inc.
 Nizona Corporation
 NTS
 NV DEVICES Co.,Ltd.
 OCI CO.,LTD.
 Oryza Oil&Fat Chemical Co. ,Ltd.
 Osaka Gas Chemicals Co.,Ltd.
 OSAKA GAS LIQUID Co., Ltd.
 Osaka Research Institute of Industrial Science and
 Technology
 Rapid test study

Repriority
 Research Center for Medicinal Plant Resources,
 National Institutes of Biomedical Innovation,
 Health and Nutrition
 Rettenmaier Japan Co., Ltd.
 RYUSENDO CO.,LTD.
 SABINSA JAPAN CORPORATION
 SAKAI CHEMICAL INDUSTRY CO.,LTD.
 Samyang Corporation
 Sanatech Seed Co., Ltd.
 San-Ei Gen F.F.I.,Inc.
 Sansho Co.,Ltd.
 Sanwa Starch Co., Ltd.
 SARAYA Co., Ltd.
 SEIWA & CO., LTD.
 SERVICETEC JAPAN CORP.
 Setsuro Tech Inc.
 SHAANXI FUJIE PHARMACEUTICAL CO., LTD
 Shin-Etsu Chemical Co.,Ltd.
 Shinsei Sangyo Co.,Ltd
 Shinto Chemical Co.,LTD
 Shokakuen Co.Ltd.
 SHOKO CO ., LTD
 Showa Chemical Industry Co., Ltd
 Showa Shoji Co., Ltd
 Shupon Factory Corporation
 SIBATA SCIENTIFIC TECHNOLOGY LTD.
 Sikoku Healthy Support Food Spread Promotion
 Conference
 SME SUPPORT JAPAN
 SMI Corporation
 SOBOL Co.,Ltd
 Society for Functional Food Research
 Society for Lymphatic and Blood Vessels Study
 Related to Tie2
 Spin Pride Co., Ltd

St. Luke's SRL Advanced Clinical Research Center, Inc.

State Of Hawaii Department Of Agriculture
SUN CHLORELLA CORP.

Sunbright Co., Ltd.

Sunsho Pharmaceutical Co.,Ltd

Sunsweet International Japan Office

Sweetened Food Research Center

Tatua Japan Company Limited

Tebiki, Inc.

The Chemical Daily

The future story of foods

THE JAPAN FOOD JOURNAL Co.,Ltd.

The Locorice Industrial Association

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TOKAI BUSSAN CO.,LTD.

Tokyo Sekken Shohosha

TOKYO SHINWASHOJI CO.,LTD

TSUJI OIL MILLS CO.,LTD.

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U.S. Highbush Blueberry Council

UNITEC FOODS CO.,LTD.

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Work Solution Co.

WUXI HEXIA CHEMICAL COMPANY

Yakult Pharmaceutical Industry Co., Ltd.

YAMADEN CO., LTD.

YOKOHAMA OILS & FATS INDUSTRY
CO., LTD.

Yokoyama Food co.,Ltd

Yoshimura Package Partners Co. Ltd.

Zhejiang Skyherb Biotechnology Inc.

【China Pavilion】

ANHUI BBCA BIOCHEMICAL CO., LTD.

ANHUI CHINAHERB FLAVORS&FRAGRANCES CO., LTD.

Anhui Jinhe Industrial Co., Ltd.

ANHUI MINMETALS DEVELOPMENT I/E CO., LTD.

ANHUI SEALONG BIOTECHNOLOGY CO., LTD.

Anhui Xingzhou Pharma Co., Ltd.

Changzhou United Chemical Co.,Ltd.

CHINA FOOD ADDITIVES & INGREDIENTS ASSOCIATION (CFAA)

DEOSEN BIOCHEMICAL (ORDOS) LTD.

Dezhou Lanli Biotechnology Co., Ltd.

GUANGDONG VTR BIO-TECH CO., LTD.

Guangzhou Lemon Biological Technology Co., Ltd.

HAINAN HUAYAN COLLAGEN TECHNOLOGY CO., LTD.

HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD.

HENAN ZHENG TONG FOOD TECHNOLOGY CO., LTD.

Hunan Jiayi Biotechnology Co., Ltd.

JIANGSU BENEFIT OCEAN TECHNOLOGY CO., LTD.

Jiangsu Kolod Food Ingredients Co., Ltd.

LIANYUNGANG TIAN TIAN SEAWEED INDUSTRY CO., LTD.

LINYI HENGMAO FOODS CO., LTD.

NANTONG ALCHEMY BIOTECH DEVELOPMENT CO., LTD.

NANTONG FELICIDAD INTERNATIONAL TRADE CO., LTD

NINGXIA QIYUAN PHARMACEUTICAL CO., LTD.

QINGDAO AHEAD TECHNOLOGY CO., LTD.

Qingdao Doeast Chemical Co., Ltd.

QINGDAO GATHER GREAT OCEAN ALGAE INDUSTRY
GROUP CO., LTD.

QINGDAO HYZLIN BIOLOGY DEVELOPMENT CO., LTD.

QINGDAO SHENGDA COMMERCIAL & TRADE CO., LTD.

Shaanxi Jiahe Phytochem Co., Ltd.

Shandong Bigtree Dreyfus Special Meals Food Co., Ltd.

SHANDONG FUYANG BIOTECHNOLOGY CO., LTD.

Shandong Hailongyuan Bio-tech Co., Ltd.

Shandong Lianmeng International Trade Co., Ltd

SHANDONG MINGCHANG FOODS CO., LTD.

SHANDONG SANYUAN BIOTECHNOLOGY CO., LTD.

SHANDONG SHENGXIANGYUAN
BIOTECHNOLOGY CO., LTD.

SHANGHAI EASYOUT FOODS CO., LTD.
Shijiazhuang Jirong Pharmaceutical Co., Ltd
SUZHOU SHILIDA BIOTECHNOLOGY
CO., LTD.

XinJiang Tianjiao Hong'An Pigment Co., Ltd.
YANCHENG DADI FOODS CO., LTD.
YUSWEET CO., LTD.
ZHEJIANG HUAKANG PHARMACEUTICAL
CO., LTD.

ABE SEIFUN CO. LTD.
 ACECOOK CO., LTD.
 ACERA co.,ltd.
 ADEKA CORPORATION
 ADVANTAGE AUSTRIA Tokyo
 AEON CO., LTD.
 AEON TOPVALU Co.,Ltd.
 AFC-HD AMS Life Science Co., Ltd.
 Aichi Prefecture.
 aichi-yoke co.,ltd
 AIM SERVICES CO., LTD.
 AIXIA CORPORATION
 Ajinomoto Bakery Co.,Ltd.
 AJINOMOTO FROZEN FOODS Co., Inc.
 Akagi Nyugyo Co., Ltd.
 Akita Comprehensive Food Research Center
 AKITA Prefecture
 Akita Prefecture Office in Tokyo
 AKITAYAHONTEN CO.,LTD.
 AKO KASEI CO.,LTD.
 Alpha Foods Co.,Ltd.
 ANGFA Co.,Ltd.
 AOHATA CORPORATION.
 AP Anchor
 ARIAKEJAPAN Co., Ltd.
 ART COFFEE CO.LTD.
 ARTNATURE INC.
 Asadaame Co., Ltd.
 ASAHI BREWERIES, LTD.
 ASAHI BUSSAN co.,ltd
 Asahi Fresh
 ASAHI GODO INC.
 Asahi Group Foods, Ltd.
 ASAHI SOFT DRINKS CO., LTD.
 Asahi Syouji
 Asahifoods co.,ltd.
 ASKA Pharmaceutical Co., Ltd.
 ASKUL Corporation

ASUZAC FOODS Inc.
 Australian Embassy
 Ayabe Yougashi
 BANDAI CO., LTD.
 Bean Stalk Snow Co.,Ltd.
 Beisia
 Bell Foods Co., Ltd.
 Bourbon Corporation
 BULL-DOG SAUCE CO.,LTD.
 Calbee, Inc.
 CATALOGHOUSE Ltd.
 Chateraise Co.,Ltd.
 Cheerio Corporation
 Chiba Flour Milling Co., Ltd.
 Chiba Prefectural Government.
 Chlorella Industry Co., LTD.
 CHUGAI CHEMICAL INDUSTRIAL CO.,LTD.
 CHUUGAI SHOKUHIN CO. , LTD.
 Coca-Cola Bottlers Japan Holdings Inc.
 Coca-Cola Company, Limited
 Coca-Cola(Japan)Company, Limited
 Colombin Co., Ltd
 COMO Co., Ltd.
 CO-OPDELI CONSUMERS'
 CO-OPERATIVE UNION.
 COOPDELI-FOODS.
 Create Restaurants Holdings inc.
 CREO CO.,LTD.
 DAIDO PHARMACEUTICAL CORPORATION
 Daimaru Matsuzakaya Department
 Stores Co., Ltd.
 DAISHO Co., Ltd.
 DAISYO CORPORATION
 DANONE JAPAN CO.,LTD.
 DELICA CO., LTD.
 Denroku Co., Ltd.
 DENTSU GROUP INC.
 DHC Corporation

DMM.com Group
 Dole Japan, Inc.
 Doutor Coffee Co., Ltd.
 DyDo DRINCO, INC.
 EBARA FOODS INDUSTRY ,INC.
 Egao co.Ltd.
 Embassy of Ghana in Japan
 Embassy of Iceland in Japan
 Embassy of Lithuania in Japan
 Embassy of Peru
 Embassy of Spain
 Embassy of Switzerland
 Embassy of the Republic of South Africa
 in Japan
 Euglena Co.,Ltd.
 Ezaki Glico Co., Ltd.
 FamilyMart Co.,Ltd.
 FANCL CORPORATION
 FINE JAPAN CO., LTD
 FIRST BAKING CO., LTD.
 Foricafoods Corporation.
 FRIEDEN
 FRUTA FRUTA, Inc.
 FUJI BAKING Group.
 FUJI FOODS, INC.
 Fuji Panko Kogyo Co.,Ltd
 FUJICCO Co., Ltd.
 FUJIFILM Corporation
 FUJIYA CO., LTD.
 FUKUYA Co.,Ltd.
 GIFU Prefectural
 GINBIS CO., LTD.
 Ginza Aster
 Ginza Cozy Corner Co.,Ltd.
 Ginza Stefany Inc.
 GLICO NUTRITION CO.,LTD.
 Goshoku Co., Ltd.

Gouvernement du Québec
GRAPESTONE Co.,Ltd.
Gunma Rice Flour Milling Co.,Ltd.
H2O RETAILING CORPORATION
Hachi-shokuhin
Hagoromo Foods Corporation
Hakubaku Co.,Ltd.
Hanamaruki Foods Inc.
HATTENDO Co., Ltd.
HIKARI MISO Co., Ltd.
Hiroshima Prefecture.
Homemade Cooking
HOUSE FOODS CORPORATION
I's Corporation
IBC.,Ltd.
Ichiban Foods
ICHIBANYA CO., LTD.
Ichibiki Co.,Ltd.
Iforet Corporation
Ikarisuper.
INABA FOODS Co.,Ltd.
Inageya Co., Ltd.
International Flavors & Fragrances Inc.
IRIS OHYAMA Inc.
Isetan Mitsukoshi Holdings Ltd.
ISHIKIRIYAMA TOSHITSUNE SHOTEN, K.K.
ITOCHU Corporation.
ITOCHU Food Sales and Marketing Co., Ltd.
ITOEN, LTD.
ITOH KANPO PHARMACEUTICAL Co.,Ltd.
Itoham Foods Inc.
ITO-PAN
Ito-Yokado Co., Ltd.
IWASHITA Corp.
JA.Z-TAMAGO.CO.,LTD.
Japan External Trade Organization(JETRO).
Japan Food Supply Co.,Ltd.
Japan Tobacco Inc.

Japanese Consumers' Co-operative Union.
JOHOKU MENKO.
J-OIL MILLS , INC.
JOYFULL Co., Ltd.
Jupiter Shop Channel Co., Ltd.
JURAKU CORPORATION.
Kabaya Foods Corporation
Kadoya Sesame Mills Incorporated
Kaga City.
Kagawa Prefectural Government.
KAGOME CO.,LTD.
Kaigen Pharma Co.,Ltd.
KAMATA CO., LTD.
Kanefuku Tokyo Co., Ltd.
Kaneka Corporation
KANESHICHI co., Ltd.
Kanetetsu Delica Foods, Inc.
Kanro Inc.
Kao Corporation
Karakida Seifun
KASUGAI SEIKA.
KDDI CORPORATION
KELLOGG Company.
KENKO Mayonnaise Co.,Ltd.
Kewpie Corporation
KEY COFFEE INC
KIBUN FOODS INC.
Kikkoman Corporation
Kiku-Masamune Sake Brewing Co.,Ltd.
Kimuraya Sohonten
KING BREWING CO., LTD.
KINJIRUSHI CO.,Ltd
Kirin Beverage Company,Limited
KISCO FOODS Co.,Ltd.
KISCO LTD.
Kiyoken Co., Ltd.
Kobayashi Pharmaceutical Co., Ltd.
KOHKAN Pharmaceutical Institute Co.,Ltd.

KOIKE-YA Inc.
KOIWA DAIRY PRODUCTS CO., LTD.
KOKUBU GROUP CORP.
Kongo Yakuin Co., Ltd.
KONICA MINOLTA, INC.
KOSÉ Corporation
Kowa Company, Ltd.
Kracie Foods
Kracie Holdings,Ltd.
KUBOTA Corporation.
KYOCERA Corporation
KYODO MILK INDUSTRY CO., Ltd
KYOKUYO CO.,LTD.
Lawson, Inc.
LEOC Co.,Ltd.
Lion Corporation
Lotte Co., Ltd.
Manda Fermentation Co., Ltd.
Mannanlife Co., Ltd.
Marubeni Corporation
MARUDAI FOOD CO., LTD.
Marugen Inryo Industry Co., Ltd.
Maruha Nichiro Corporation
Marumiya Corporation.
MATSUYA FOODS HOLDINGS CO., LTD.
MAYEKAWA MFG. CO., LTD.
MEGMILK SNOW BRAND Co., Ltd.
Meiji Co., Ltd.
Milbon Co., Ltd.
Mishima Foods
Mitsubishi Chemical Aqua Solutions, Co., Ltd.
Mitsubishi Chemical Corporation
Mitsubishi Corporation.
Mitsubishi Shokuhin Co., Ltd.
MITSUI & CO., LTD.
Mitsui Chemicals, Inc.
MITSUI FOODS CO., LTD.
Mitsui O.S.K. Passenger Line,Ltd.

mitsutaka.
Miyazaki Prefecture.
MIYOSHI OIL & FAT CO.,LTD.
Mizkan Holdings Co., Ltd.
Mizuho Bank, Ltd.
Momoya Co, Ltd.
Moranbong
MORINAGA MILK INDUSTRY CO., LTD.
Morinaga Shoji
Morinaga & Co., Ltd.
Morishita Jintan Co.,Ltd.
MOS FOOD SERVICES, INC.
MUFG Bank, Ltd.
MYOJO FOODS CO.,LTD.
Nagano Industrial and Commercial
Encouragement Organization

Nagatanien Co.,Ltd.
Nagatanien Holdings Co.,Ltd
Nakamura Co., Ltd.
Nakanihon Capsule Co.,Ltd.
Nakayama Pharmaceutical Co.,Ltd
NAPOLI ICE CREAM CO.,LTD
NATORI CO., LTD.
Naturally Plus Co.,Ltd
NH Foods Ltd.
NICHIMO CO.,LTD.
Nichinichi pharmaceutical Co., Ltd
NICHIREI CORPORATION.
NICHIREI FOODS INC.
NIHON SHOKKEN HOLDINGS CO.,LTD.
NIHONSHURUIHANBAI CO., LTD.
Niigata Prefectural Government.
NIKKI-UNIVERSAL CO., LTD.
Nikkoku Seifun Co.Ltd.
NINBEN CO.,LTD.
Ningyocho Imahan Co.,Ltd
NIPPON CORPORATION

NIPPON ACCESS,INC.
NIPPON DEL MONTE CORPORATION
Nippon Pet Food Co., Ltd.
Nippon Pure Food,Inc.
NISHINA DEPARTMENT STORE Co.,LTD.
NISSEN INC.
Nisshin Seifun Group Inc.
NISSIN FOOD PRODUCTS CO., LTD.
NISSIN FOODS HOLDINGS CO., LTD.
NISSIN HEALTHCARE FOOD SERVICE CO.,LTD
NISSIN YORK CO.,LTD.
NITTO FUJI FLOUR MILLING CO.,LTD.
NittoBest Corporation
Noevir Co., Ltd.
NOF CORPORATION
NONGSHIM JAPAN Co.,Ltd.
NP Trading Co., Ltd.
NTT Communications Corporation
NTT DATA Corporation
OHAYO DAIRY PRODUCTS CO., LTD.
OHTA'S ISAN Co., Ltd.
Onisi Foods Co.,Ltd.
ORBIS Inc.
Organization for Small & Medium Enterprises and
Regional Innovation, JAPAN

Oriental Land Co.,Ltd.
ORIGIN TOSHU Co., Ltd.
ORION BREWERIES, LTD.
OTAFUKU SAUCE CO.,LTD.
Otsuka Foods Co., Ltd.
Otsuka Pharmaceutical Co., Ltd.
Palsystem Consumers' Co-operative Union
Panasonic Corporation
Pasco Shikishima Corporation
PENDEL CO., LTD.
POKKA SAPPORO FOOD & BEVERAGE LTD.
Prima Meat Packers, Ltd.

Q'SAI CO., LTD.
RIZAP GROUP, Inc.
ROHTO Pharmaceutical Co., Ltd.
Royal Thai Embassy
Ryohin Keikaku Co.,Ltd.
Ryukakusan Co., Ltd.
S&B FOODS INC.
S.T. CORPORATION
Saizeriya Co., Ltd.
Sakagami CI
SAKURAI FOODS Co.,Ltd.
sanko-shokuhin.
Santen Pharmaceutical Co., Ltd.
SANWA CANNING COMPANY.
Sanwa Shurui Co.,Ltd.
SANYO FOODS Co.,Ltd.
SAPPORO BREWERIES LTD.
SATO FOODS INDUSTRIES CO.,LTD.
SBI ALA promo Co., Ltd.
SC Foods Co., Ltd.
Secoma Company. Ltd.
SEIJO ISHII CO., LTD.
Seitaro Arai & Co., Ltd.
Seven & i Holdings Co., Ltd.
Shaklee Japan K.K.
Shimadaya Corporation
Shimane Prefectural Government.
Shin-Shin Foods Co.,Ltd.
SHIONOGI HEALTHCARE CO., LTD.
Shiseido Company, Limited
Shizuoka Industrial Promotion Foundation
SHODA SHOYU CO.,LTD.
Shokuken
Showa kosan Co., LTD.
SHOWA SEIKA.
SKYLARK HOLDINGS CO., LTD.
SODA NIKKA CO., LTD.
Sojitz Corporation

SSP Co., Ltd.
Starbucks Coffee Japan
Sugakiya foods Co., Ltd.
SUMITOMO CORPORATION
Sumitomo Mitsui Banking Corporation
SUNDIA Co., Ltd.
Sunstar Inc.
Suntory Beverage & Food Limited
Suntory Holdings Limited
Suntory Wellness Limited
Supplement Japan Co., Ltd.
Suzuhiro Kamaboko
TABLELAND CO.,LTD.
TableMark Co., Ltd.
Tada Seifun
TAIHO PHARMACEUTICAL CO., LTD.
Taiko Pharmaceutical Co., Ltd.
Taisho Pharmaceutical Holdings Co., Ltd.
Takanashi Milk Products Co., Ltd.
TAKANO Co.,Ltd.
TAKARA SHUZO CO.,LTD.
Takashimaya Company. Limited
Tarami Corporation
T-ARTS Company,Ltd.
TBC GROUP CO.,LTD.
THE LOFT CO.,LTD.
The Nisshin OilliO Group, Ltd.
THE TORIGOE CO.,LTD.
Tiger Corporation
TOA SHINYAKU CO.,LTD.
Tohato. Inc.
Tohnichi Corporation
Tokai Pickling Co.,Ltd.
TOKYO ALLIED COFFEE ROASTERS CO., LTD.
Tokyo Metropolitan Government.
Tokyo Metropolitan Small and Medium Enterprise Support Center.

Tokyo Pulp & Paper Corporation
TOKYO SALT CORP.
Tombow Beverage Co.Ltd.
Tonden Holdings
TORAYA Confectionery Co. Ltd.
TORIDOLL Holdings Corporation
TOYO CUPSULE CO., LTD.
TOYO HAKKO CO., LTD.
Toyo Rice Corporation
Toyo Seikan Group Holdings, Ltd.
TOYO SHINYAKU Co.,Ltd.
Toyo Suisan Kaisha,Ltd.
Toyota Tsusho Corporation
Toyotsu Chemiplas Corporation
TSUKIOKA FILM PHARMA CO., LTD.
TSUKISHIMA FOODS INDUSTRY CO., LTD.
TSUKUBA DAIRY PRODUCTS CO.,LTD.
U CO-OP.
U-CAN. INC.
UCC HOLDINGS CO.,LTD
Unicharm Corporation
United Super Markets Holdings Inc.
UOKI CO., LTD.
Uokuni Food Services Co.,Ltd.
VENDOR SERVICE CO.,LTD.
WAKASA SEIKATSU Corporation.
Wakunaga Pharmaceutical Co., Ltd.
Watami Co., Ltd.
Yahoo Japan Corporation
YAIZU SUISANKAGAKU INDUSTRY CO.,LTD.
Yakult Honsha Co.,Ltd.
Yamada Bee Farm
Yamagata Promotional Organization for
Industrial Technology

Yamamori Inc.
YAMASA CORPORATION

Yamataka Soy
YAMAZAKI BAKING CO.,LTD.
Yayoi Sunfoods Co.,Ltd.
YOMEISHU SEIZO CO.,LTD.
YONEKYU CORPORATION
YOSHINOYA HOLDINGS CO., LTD.
Yotsuba Milk Products Co., Ltd.
YOUKI FOOD Co.,Ltd.
Your Heimat Corporation
YUKIGUNI MAITAKE CO., LTD.
ZEN-NOH
ZENSHO HOLDINGS CO., LTD.
Zeria Pharmaceutical Co., Ltd.

